



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# BIDOLI

## Pinot Grigio delle Venezie DOC

# BIDOLI

DAL 1924

BIDOLI – MARGHERITA & ARRIGO  
Rive d'Arcano (UD) – via Fornace 19  
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### • Grapes

Pinot Grigio



### • Grapes origin

Friuli with gravelly and stony alluvional soil



### • Winemaking and Aging

Selected yeasts controlled fermentation with an average temperature of 12-14°C. When finished, wine remains on lees to ensure structure then prepared for bottling. Stainless-steel tanks fermentation and rest.



### • Wine description

**Colour:** straw yellow

**Bouquet:** apple, pear, fresh herbs typical fruity notes

**Taste:** fresh, good structure and persistence with notes of ripe melon



### • Food and Wine pairing

Excellent at low temperature or accompanied with salads, white meats or fish dishes.



### • Service temperature

10 - 13° C



### • Analytic data

**Alcohol content:** 12,00 % vol.